

ASKERNE 2020 PINOT GRIS



WINEMAKING NOTES

The fruit for this wine was grown on both the upper and the lower terraces of Askerne Vineyard. The beautifully ripe fruit was harvested in 3 picks between 2nd to 13th March at an average of 23.8 brix sugar level. 73% of the juice was tank fermented whilst the balance was fermented in older oak barrels and aged for 3 months.

ANALYSIS

TA 3.9

g/l RS 7.9 g/l

Alcohol 14%

TASTING NOTES

Ripe fruit flavours of poached pear and quince follow through into the palate. The delicious, fruit driven palate is plush and well balanced with a touch of sweetness on the finish.

AWARDS

Gold Medal London Wine Competition

5 Stars Michael Cooper

5 Stars Winestate

93 Points Sam Kim Wine Orbit

92 Points Cameron Douglas